

SIGNATURE RECIPE 06

Maple Pecan

Toasted pecans, coconut, and pure maple in a warm, buttery cookie with a gentle salt finish.



YIELD

About 16 cookies

PORTION

90 g each

CHILL

**4 hours minimum,
overnight
preferred**

BAKE

**350°F (175°C) ·
about 13 minutes**

Ingredients

- 250 g salted butter, browned and cooled until just warm
- 2¾ cups (about 345 g) all-purpose flour
- ¼ cup (50 g) granulated sugar
- 1 cup (about 200 g) packed dark brown sugar
- ¼ cup (60 ml) pure maple syrup
- 1 Tbsp whipping cream
- 1 Tbsp pure vanilla extract
- ½ tsp maple extract (optional)
- 2 large eggs
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp cornstarch
- ½ tsp sea salt
- ½ cup shredded coconut, toasted
- 1½ cups (about 165 g) toasted pecans, roughly chopped
- extra toasted pecan halves for topping

Method

- 1 Spread the pecans and shredded coconut on a baking sheet and toast at 350°F (175°C) for 10 minutes, until fragrant. Cool completely, then chop the pecans.
- 2 Melt the butter in a light-coloured saucepan over medium heat, stirring frequently. Once the milk solids turn golden brown and smell nutty, transfer to a heatproof bowl, scrape in the browned bits, and cool until just warm.
- 3 Stir the browned butter with both sugars, then add the maple syrup, whipping cream, eggs, vanilla, and maple extract if using. Mix until well combined.
- 4 In a separate bowl, whisk the flour, baking soda, baking powder, cornstarch, and salt.
- 5 Gently fold the dry ingredients into the wet mixture until no dry flour remains, then fold in the toasted pecans and coconut. Avoid overmixing.
- 6 Refrigerate briefly if the dough is too soft to scoop. Weigh into 90 g portions, shape tall dough balls, cover, and refrigerate at least 4 hours, preferably overnight.
- 7 Heat the oven to 350°F. Arrange the chilled dough about 3 inches apart on parchment and add a pecan half on top if desired. Bake about 13 minutes, until the edges are golden and set and the centres look slightly soft but not wet.
- 8 Rest on the baking sheet 15 minutes, then transfer to a wire rack.

Ruthie's tip Pure maple syrup gives a subtle flavour; use the maple extract for a stronger one. This version with added whipping cream has not been test-baked, so bake one chilled portion first to check spread and timing.

Allergens: Contains wheat, egg, milk, pecan, coconut; may contain other tree nuts.